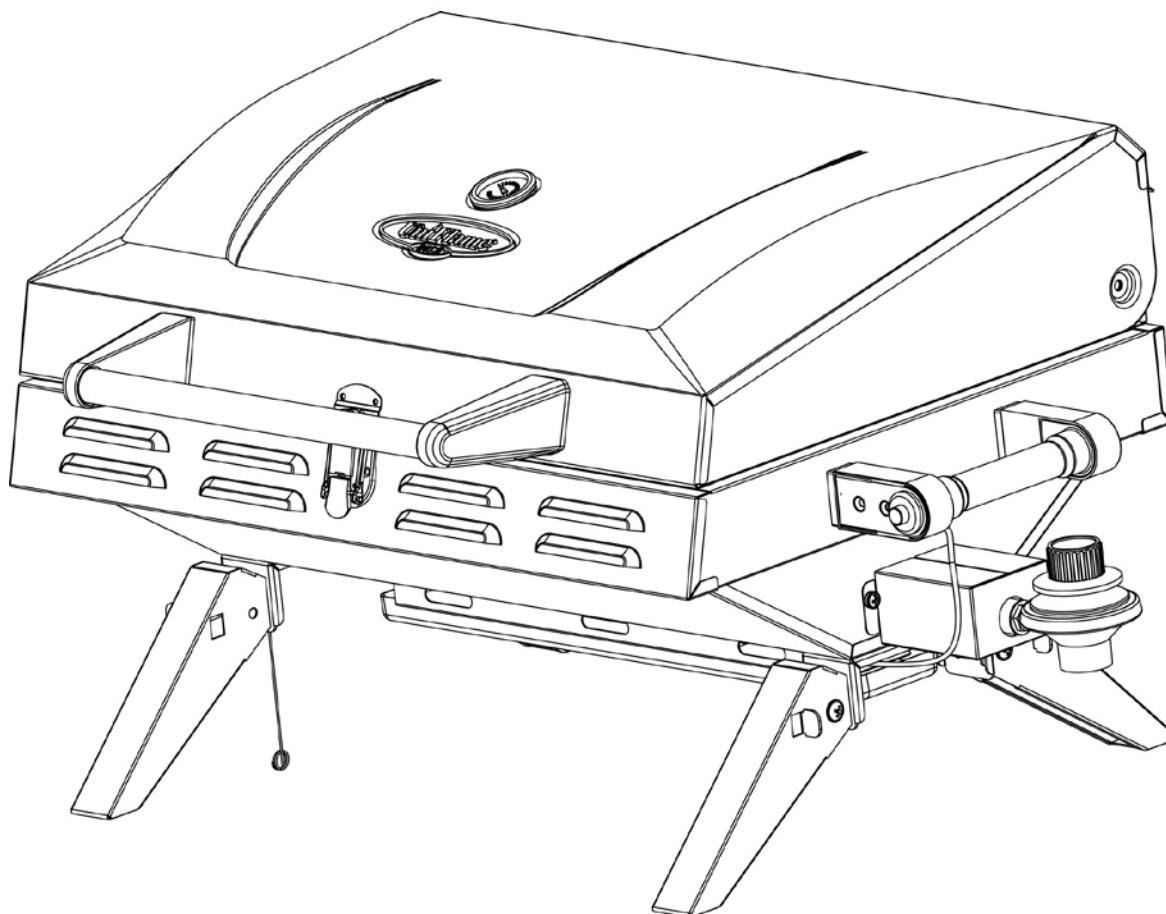


# Outdoor LP Gas Barbecue Grill

Model No. HBT822WA



## **WARNING**

### **FOR YOUR SAFETY:**

**For Outdoor Use Only**  
(outside any enclosure)



## **WARNING**

### **FOR YOUR SAFETY:**

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

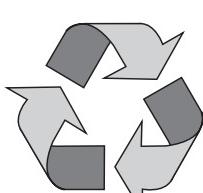
Save these instructions for future reference.  
If you are assembling this unit for someone else,  
give this manual to him or her to read and save  
for future reference.

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The use and installation of this product must conform to local codes. In absence of local codes, use the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, CAN/CGA-B149.1, Natural Gas and Propane Installation Code*.

California Proposition 65: Chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm are created by the combustion of propane.



Made from 70% Bagasse

(Environmentally Friendly Sugar  
Cane Pulp By-product)



Manufactured in China for:  
Blue Rhino Global Sourcing, LLC  
Winston-Salem, NC USA  
1.800.762.1142, [www.bluerhino.com](http://www.bluerhino.com)

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HBT822WA-OM-103 ES


**WARNING**  
**FOR YOUR SAFETY**

If you smell gas -

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.


**WARNING**  
**FOR YOUR SAFETY**

1. Do not store spare LP cylinder within 10 feet (3.05 m) of this appliance.
2. Do not store or use gasoline or other liquids with flammable vapors within 25 feet (7.62 m) of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**▲ DANGER:** Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

**▲ WARNING:**

- ▲ This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
- ▲ This grill is NOT for commercial use.
- ▲ This is not a tabletop grill. Therefore, do not operate this grill on any type of tabletop surface.
- ▲ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.

**LP gas Characteristics:**

- a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
- b. LP gas is explosive under pressure, heavier than air, and settles and pools in low areas.
- c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
- d. Contact with LP gas can cause freeze burns to skin.

▲ LP gas tank needed to operate. Only tanks marked "propane" may be used.

▲ The LP gas supply tank must be constructed and marked in accordance with the *Specifications for LP gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission.*

▲ LP gas tank must be arranged for vapor withdrawal.

▲ Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.

▲ The LP gas tank should not be dropped or handled roughly.

▲ LP gas tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.

▲ Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home, or house.

▲ The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

▲ Never use lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.

▲ Your grill has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.

▲ Check for leaks even if your unit was assembled for you by someone else.

▲ Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.

▲ You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:

- a. Always perform leak test before lighting the grill and each time the tank is connected for use.
- b. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
- c. Conduct the leak test outdoors in a well-ventilated area.
- d. Do not use matches, lighters, or a flame to check for leaks.
- e. Do not use grill until any and all leaks are corrected.

If you are unable to stop a leak, disconnect the LP gas supply. Call our customer care, gas appliance serviceman or your local LP gas supplier.

▲ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

▲ Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.

▲ It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.

▲ Do not alter grill in any manner.

▲ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.

▲ This grill should be thoroughly cleaned and inspected on a regular basis.

▲ Use only the regulator provided. Any replacement regulator shall be specified by the manufacturer.

▲ Use only Blue Rhino Global Sourcing, LLC. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

▲ Do not use this appliance without reading "Operating Instructions" in this manual.

▲ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).

▲ Do not install or use in or on boats or recreational vehicles.

▲ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.

▲ Do not use grill in high winds.

▲ Never lean over the grill when lighting.

▲ Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.

▲ Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.

▲ Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.

▲ While wearing a protective glove or mit, open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.

▲ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.

▲ Disconnect cylinder when not in use.

▲ Always use your grill on a hard, non-combustable level surface. An asphalt or blacktop surface may not be acceptable for this purpose.

▲ Do not use directly on wooden decks.

▲ Keep all electrical cords away from a hot grill.

▲ Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.

▲ After a period of storage and/or nonuse, check for leaks, and burner obstructions.

▲ Failure to open lid while igniting the grill's burner, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.

▲ If grill is not in use, the gas must be turned off at the supply tank.

▲ Never operate grill without heat plate installed.

▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.

▲ Do not store a spare LP gas tank under or near this appliance.

▲ Please use protective gloves when assembling this product.

▲ Do not force parts together as this can result in personal injury or damage to the product.

▲ Never cover entire cooking area with aluminum foil.

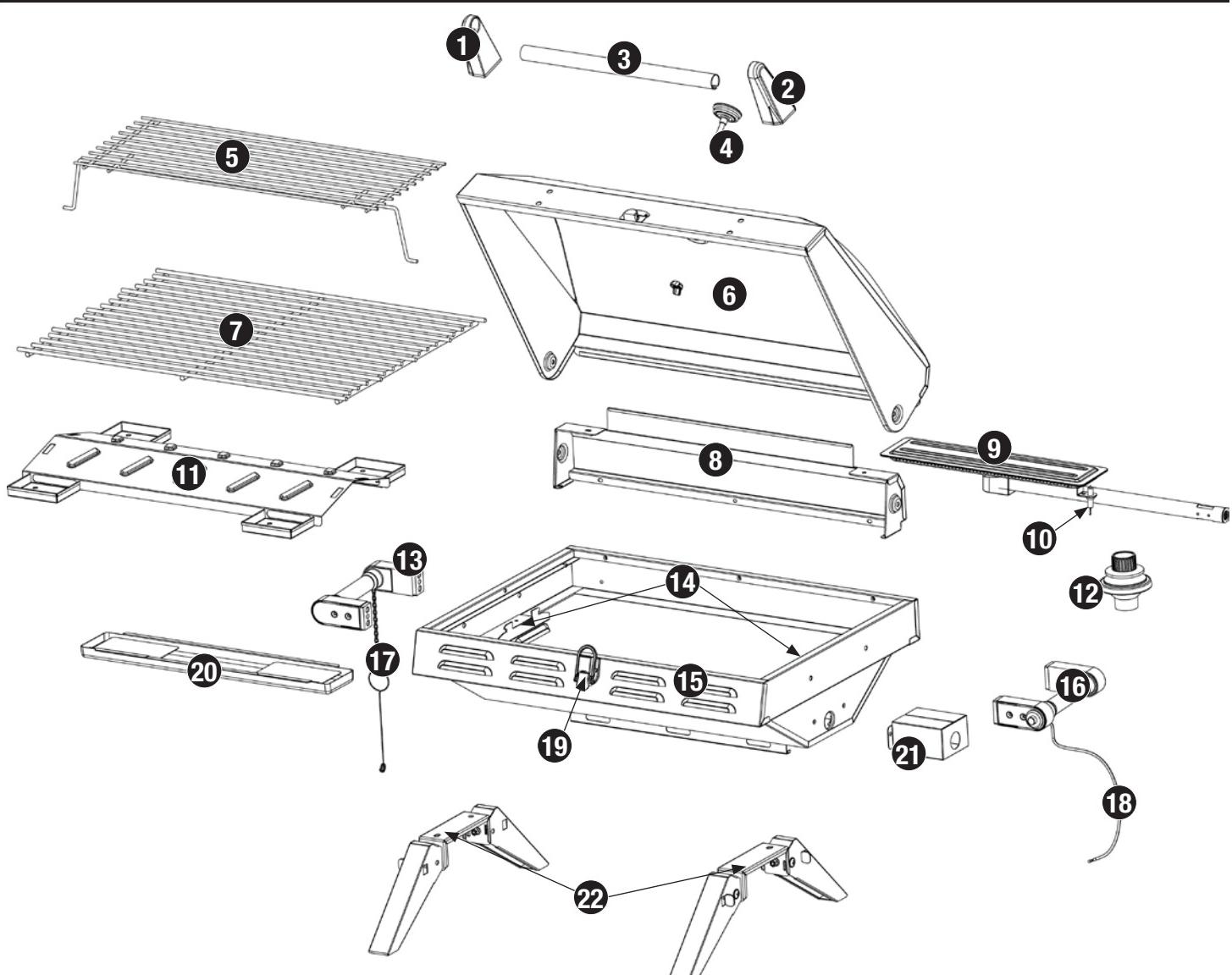
▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

## Parts List

|           |                               |           |
|-----------|-------------------------------|-----------|
| <b>1</b>  | Left Lid Handle Support       | 55-07-725 |
| <b>2</b>  | Right Lid Handle Support      | 55-07-725 |
| <b>3</b>  | Lid Handle Bar                | 55-07-700 |
| <b>4</b>  | Temperature Gauge             | 55-07-712 |
| <b>5</b>  | Warming Rack                  | 55-08-104 |
| <b>6</b>  | Lid                           | 55-07-699 |
| <b>7</b>  | Cooking Grid                  | 55-08-103 |
| <b>8</b>  | Rear Panel                    | 55-08-106 |
| <b>9</b>  | Burner                        | 55-07-689 |
| <b>10</b> | Electrode                     | 55-07-692 |
| <b>11</b> | Hybrid Heat Plate             | 55-07-220 |
| <b>12</b> | Regulator/Control Valve       | 55-14-986 |
| <b>13</b> | Left Side Handle              | 55-07-697 |
| <b>14</b> | Hybrid Heat Plate Support (2) | 55-07-695 |
| <b>15</b> | Bottom Bowl                   | 55-05-105 |
| <b>16</b> | Right Side Handle             | 55-07-718 |
| <b>17</b> | Lighting Rod                  | 55-07-702 |
| <b>18</b> | Igniter Wire                  | 55-07-696 |
| <b>19</b> | Lock                          | 55-07-728 |
| <b>20</b> | Grease Tray                   | 55-07-693 |
| <b>21</b> | Wind Guard                    | 55-07-717 |
| <b>22</b> | Leg Assembly (2)              | 55-07-698 |

## Exploded View

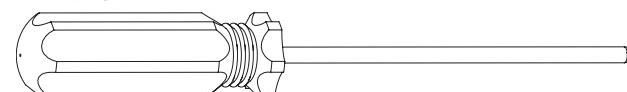


## Hardware

|          |             |   |       |
|----------|-------------|---|-------|
| <b>A</b> | Screw       | M4x8 Nickel Plated Phillips Truss Head  | 7 pcs |
| <b>B</b> | Screw       | M5x15 Nickel Plated Phillips Truss Head | 4 pcs |
| <b>C</b> | Screw       | M6x8 Nickel Plated Phillips Truss Head  | 1 pcs |
| <b>D</b> | Screw       | M6x12 Nickel Plated Phillips Truss Head | 8 pcs |
| <b>E</b> | Washer      | ø4 Steel                                | 5 pcs |
| <b>F</b> | Washer      | ø5 Steel                                | 4 pcs |
| <b>G</b> | Washer      | ø6 Steel                                | 9 pcs |
| <b>H</b> | Lock Washer | ø4 Steel                                | 5 pcs |
| <b>I</b> | Lock Washer | ø5 Steel                                | 4 pcs |
| <b>J</b> | Lock Washer | ø6 Steel                                | 9 pcs |
| <b>K</b> | Pin         | ø6 x 15 Zinc Plated                     | 2 pcs |
| <b>L</b> | Cotter Pin  | ø1.4 x 30 Steel                         | 2 pcs |

## Tools Required for Assembly (Included)

#2 Phillips Head Screwdriver



## Assembly Instructions

**1**

### DO NOT RETURN PRODUCT TO STORE.

For assistance call **1.800.762.1142** toll free. Please have your owner's manual and serial number available for reference.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

To complete assembly you will need:

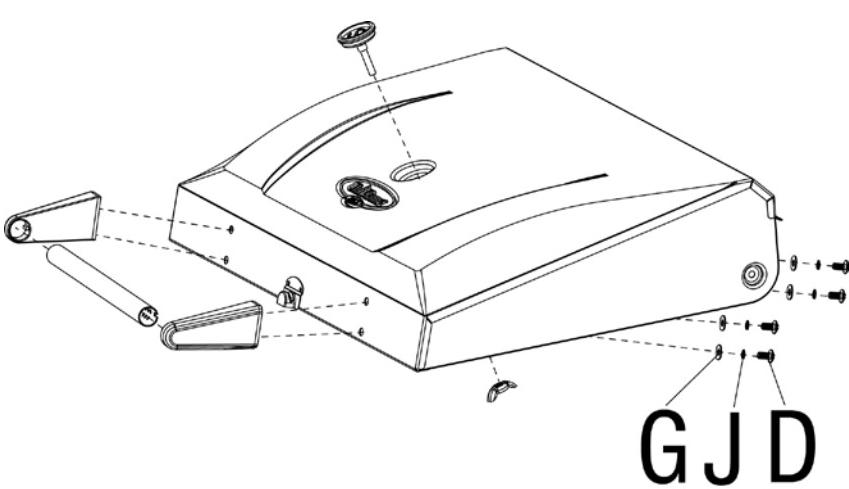
- (1) 14.1 oz or (1) 16.4 oz LP gas tank.

*Note:* You must follow all steps to properly assemble grill.

Typical assembly: approximately 30 minutes.

**2**

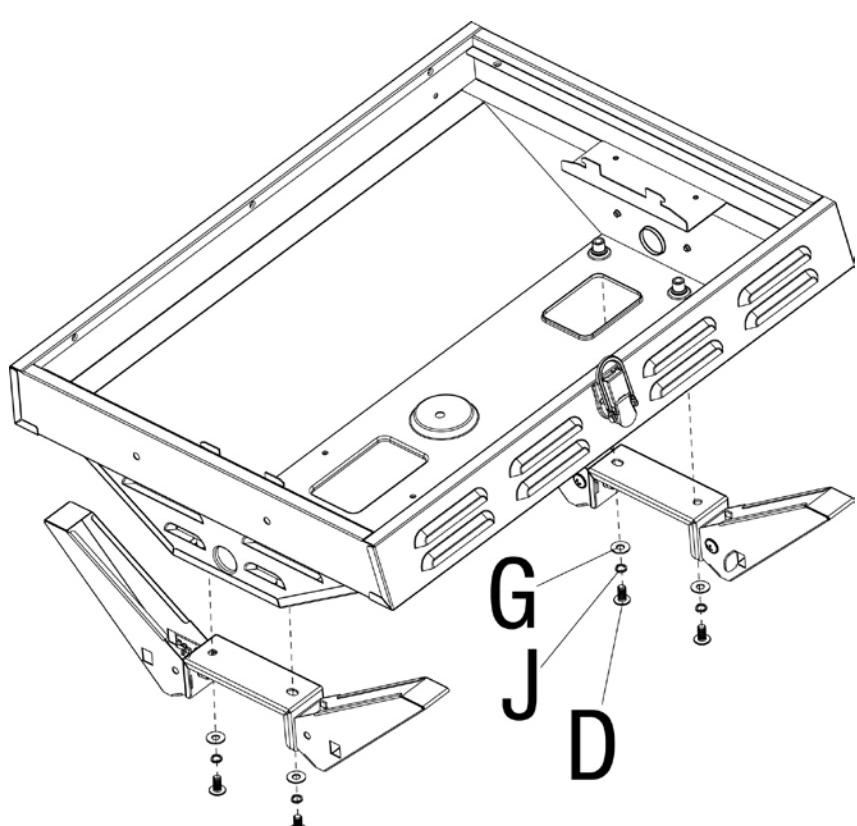
### Attach Temperature Gauge and Lid Handle



D x 4

J x 4

G x 4

**3**


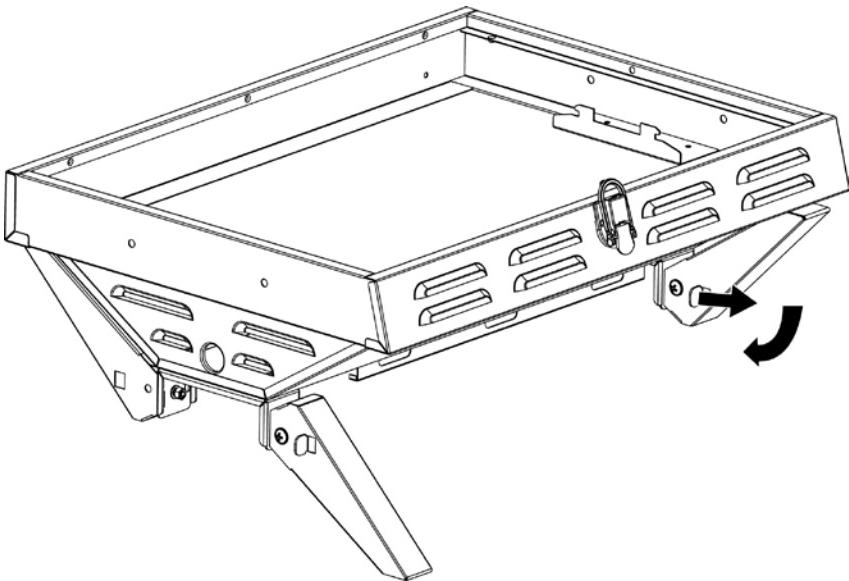
D x 4

J x 4

G x 4

**4**

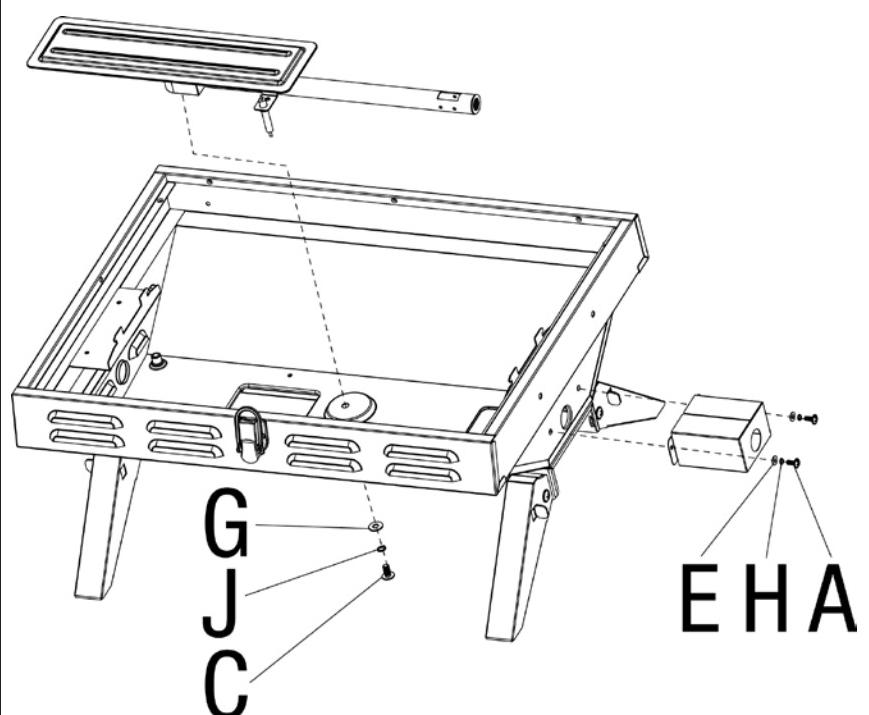
### Unfold Legs



Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

5

Attach Burner and Wind Guard



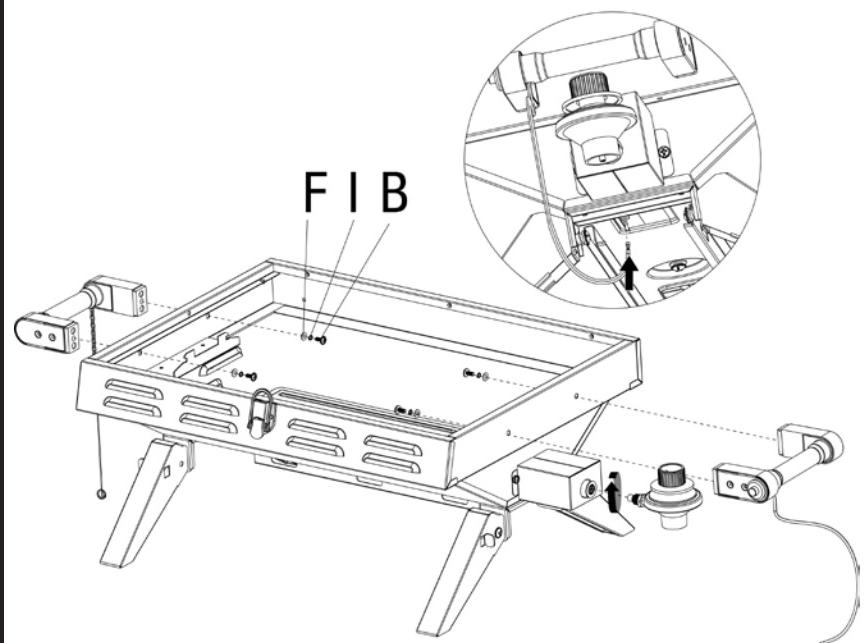
- |   |  |     |
|---|--|-----|
| A |  | x 2 |
| C |  | x 1 |
| E |  | x 2 |

- |   |  |     |
|---|--|-----|
| G |  | x 1 |
| H |  | x 2 |
| J |  | x 1 |

6

Attach Regulator/Control Valve, Side Handles and Igniter wire

Note: Once attached, the regulator/control valve will freely rotate to accomodate for the LP gas tank.

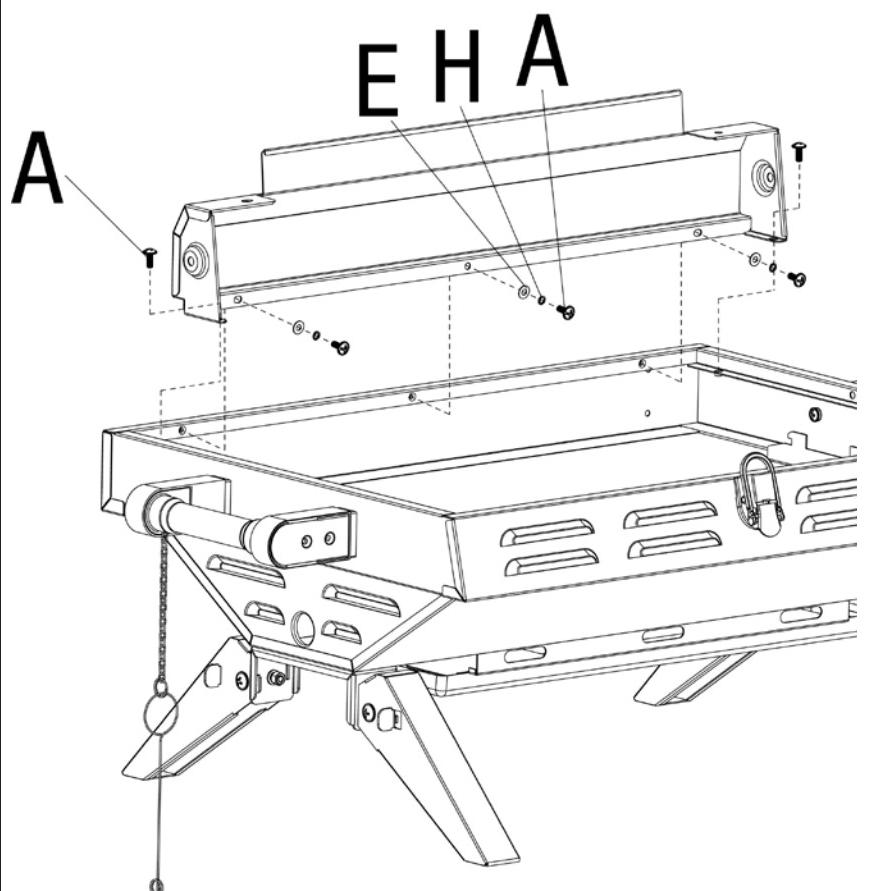


- |   |  |     |
|---|--|-----|
| B |  | x 4 |
| F |  | x 4 |

- |   |  |     |
|---|--|-----|
| I |  | x 4 |
|---|--|-----|

7

Attach rear panel

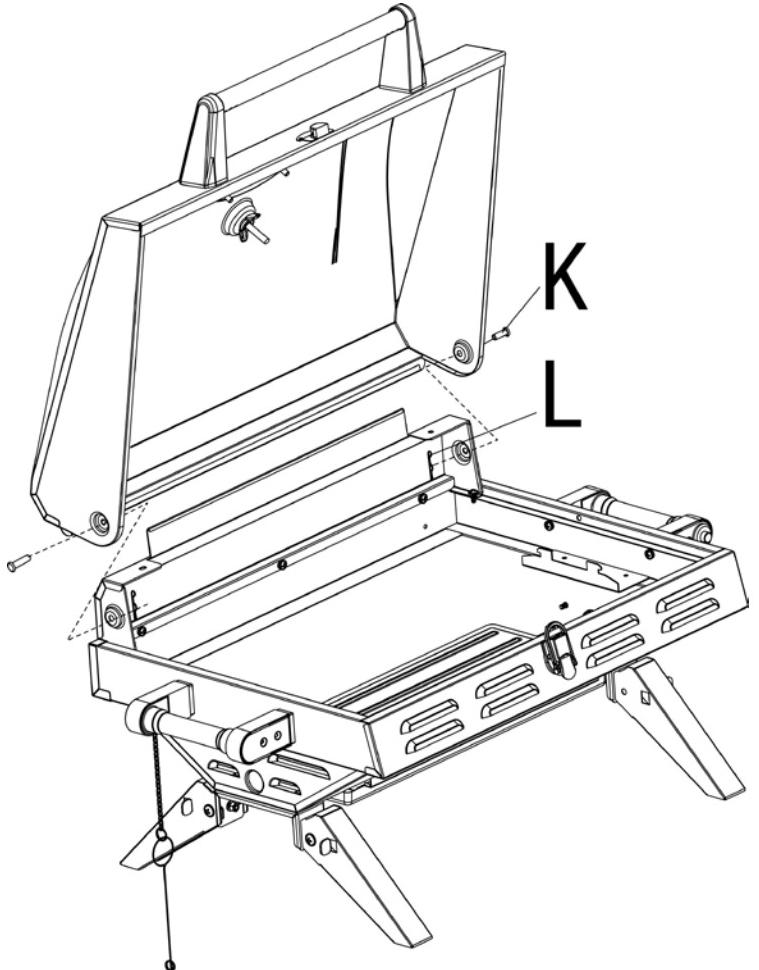


- |   |  |     |
|---|--|-----|
| A |  | x 5 |
| E |  | x 3 |

- |   |  |     |
|---|--|-----|
| H |  | x 3 |
|---|--|-----|

8

Attach Lid

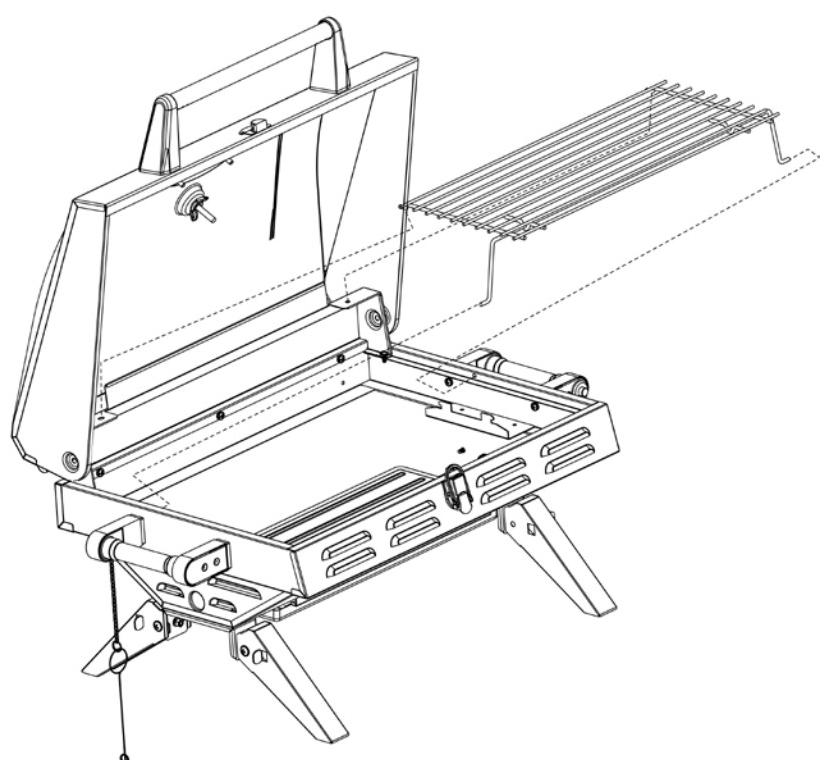


- |   |  |     |
|---|--|-----|
| K |  | x 2 |
| L |  | x 2 |

**Assembly Instructions (continued)**

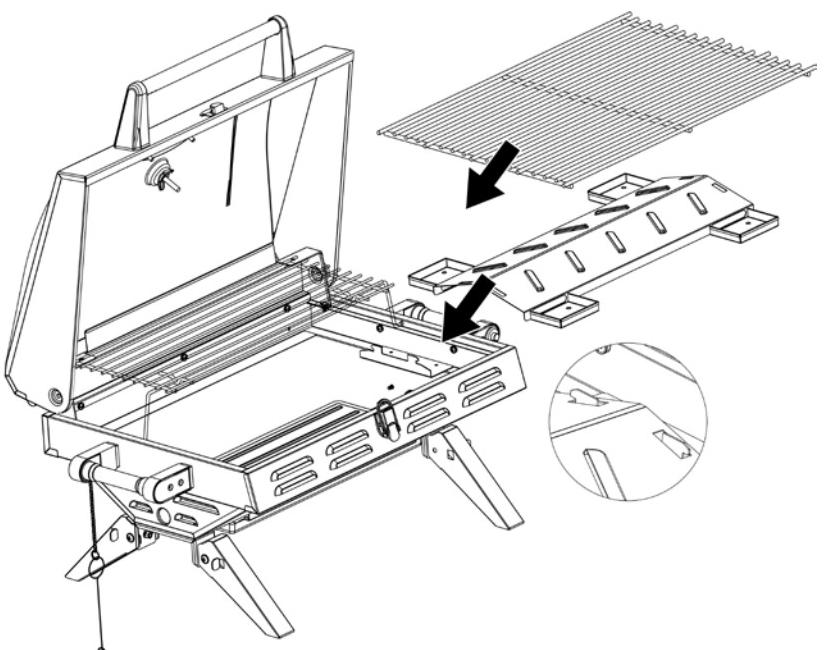
**9**

**Insert Warming Rack**



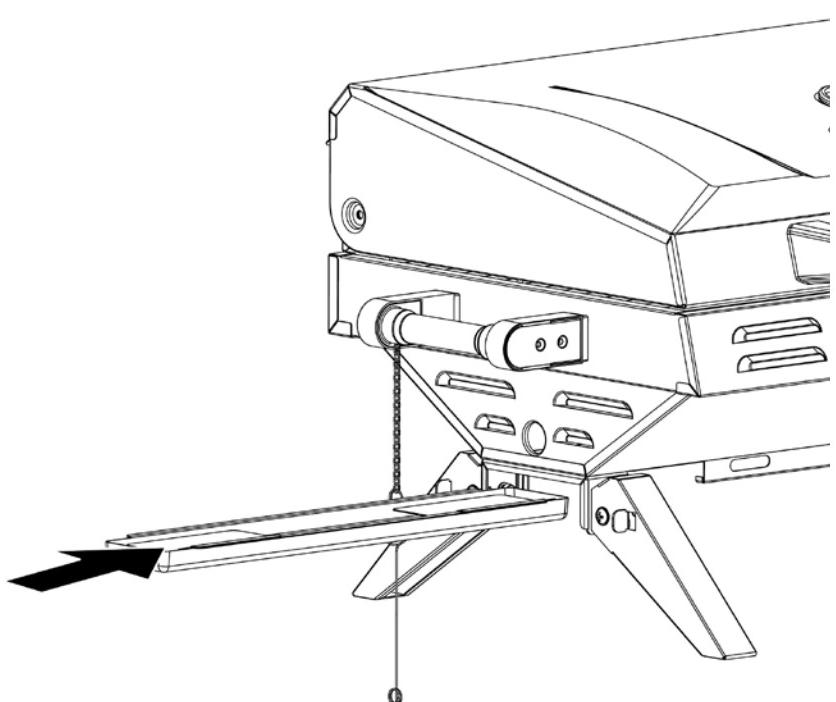
**10**

**Insert Hybrid Heat Plate and Cooking Grid**



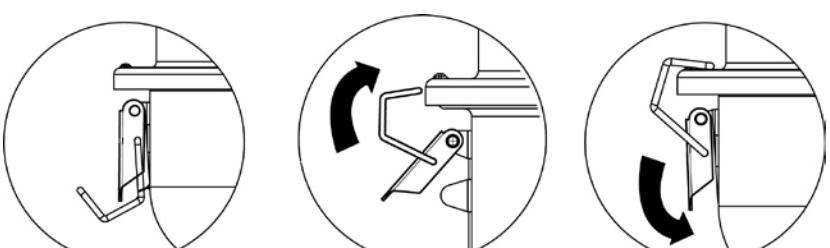
**11**

**Insert Grease Tray**

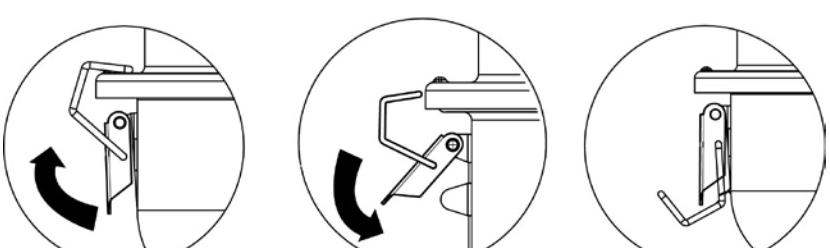


**12**

**Lock Lid**



**Unlock Lid**



Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

## Operating Instructions

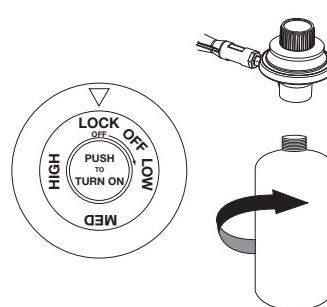
This grill is designed to operate with a one pound 7-3/8" high disposable / 16.4 oz. or 14.1 oz. propane gas tank (DOT 39 Cylinder).

**DO NOT ATTEMPT TO REFILL ANY ONE POUND (16.4 oz. or 14.1 oz.) PROPANE GAS TANKS!**

### Connecting Gas Tank

1. Make sure the regulator/control valve is in the "LOCK OFF" position. (Figure 1a)
2. Lubricate the threads of the regulator valve with petroleum jelly, insert the gas tank into the regulator valve and hand-tighten firmly. (Figure 1b)
3. Test for leaks

Figure 1a      Figure 1b



### Checking for Leaks

#### Burner Connection

1. Make sure the control valve is securely fastened to the burner. (Figure 2)
- If your unit was assembled for you, visually check the connection between the burner and control valve.

**WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury, or damage to property.**

2. If the burner pipe does not rest flush to the control valve, please contact 1.800.762.1142 for assistance.

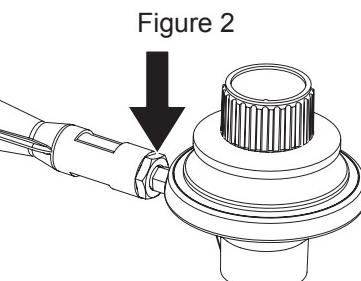


Figure 3

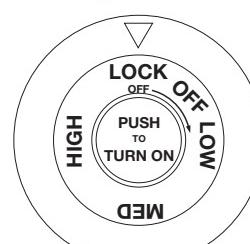
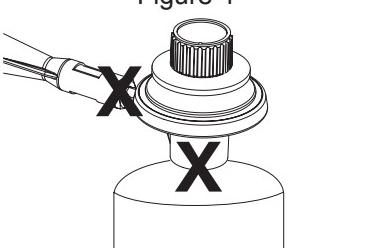


Figure 4



#### Regulator / 1# LP Gas Tank Connection

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knob is "OFF". (Figure 3)
3. Spoon several drops of solution, or use squirt bottle, at the LP gas tank to regulator connection. (Figure 4)
4. Inspect the solution at the connection, looking for bubbles.
  - If NO bubbles appear, the connections are secure.
  - If bubbles appear, you have a leak.
    - Loosen and retighten this connection, making sure the connection is secure.
    - Retest with solution.
- If you continue to see bubbles after several attempts, disconnect propane source and contact 1.800.762.1142 for assistance.

### First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

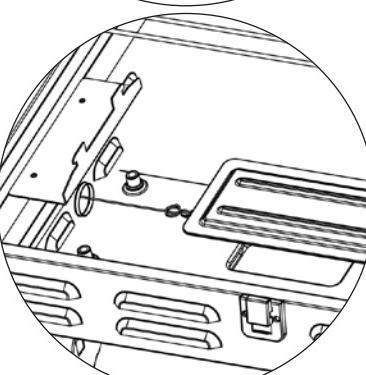
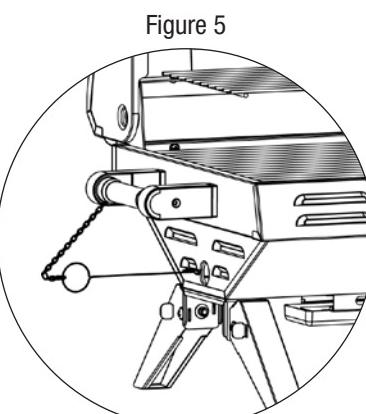
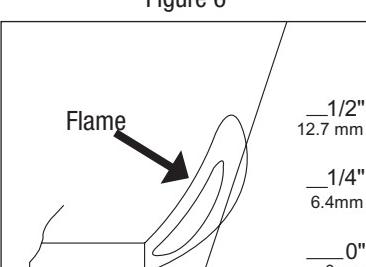


Figure 6



### Lighting

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**
3. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice.
 

**A clogged burner tube can lead to a fire beneath the appliance.**
4. Control knob must be in the "LOCK OFF" position. (Figure 4)
5. Turn the control knob to "HIGH"
6. Press the Igniter button repeatedly to light burner.
7. If ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Access the burner through the hole in bottom bowl as indicated. Turn the grill to "LOW", and position the lit match near side of the burner. (Figure 5 and 6)
9. Turn the grill to "LOW", and position the lit match near side of the burner.

**Important:** Always use the lighting rod provided when lighting burners with a match.

10. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration. (Figure 7)

**Caution: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.**

### Turning Off

1. Turn control knob to the "LOCK OFF" position.
2. Remove LP gas tank and properly store tank.

### Cooking

1. Open lid and ignite burner per lighting instructions.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
4. Adjust controls to desired temperature.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill "OFF" by turning control knob to the "LOCK OFF" position. Remove LP gas tank and properly store tank.

### Tips for Better Cookouts and Longer Grill Life

1. For food safety tips visit: [http://www.fsis.usda.gov/Fact\\_Sheets/Barbecue\\_Food\\_Safety/](http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/)
2. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
3. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
4. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
5. Place delicate foods like fish and vegetables in aluminum foil pouches and place on upper cooking levels (warming rack).
6. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
7. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
8. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
9. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan (if included), wipe outside surfaces with a suitable kitchen cleaner and store in a cool dry place.
10. Visit websites like [www.bluerhino.com](http://www.bluerhino.com), watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips.

### Using Charcoal

**WARNING: This is not a charcoal grill. It is a LP gas grill designed to add the flavor of charcoal or wood.**

**WARNING: Do NOT use instant light charcoal.**

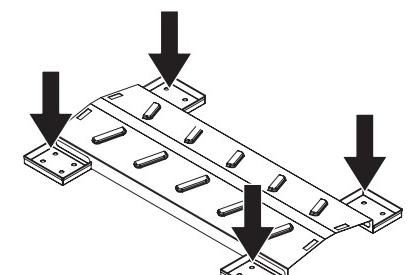
**WARNING: Position the grill so wind cannot carry ashes to combustible surfaces.**

**WARNING: Always wear protective gloves when adding charcoal or wood.**

**WARNING: Allow coals/embers to extinguish and cool before transporting, storing, or moving the grill. Do not cover the grill until contents of the charcoal areas are completely and fully extinguished and empty.**

**WARNING: Do not use burning charcoal to relight gas burners. Always light the burners using the built in ignition or a match.**

- Use charcoal or wood chips if desired. The grill will operate like a normal LP gas grill if the charcoal areas are empty.
- If using wood chips, either dry or soaked chips are good.
- Use natural, standard, or lump charcoal if desired.
- Add charcoal or wood chips to the charcoal areas prior to the grill preheat. The LP gas burner will ignite the charcoal. This guarantees full flavor once cooking begins. Do not place charcoal anywhere other than the dedicated charcoal areas. Do not overfill the charcoal area. Make sure the cooking grid can fit properly against the bottom bowl.
- Do not operate the grill without the hybrid heat plate in place.
- After every use, empty ashes once completely cool and fully extinguished.



## Cleaning and Care

### ▲ Caution:

- 1. All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.**
- 2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.**

### Notices

- 1. Abrasive cleaners will damage this product.**
- 2. Never use oven cleaner to clean any part of grill.**
- 3. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.**

### Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

### Cleaning Burner

1. Turn gas off at the control knob and remove LP gas tank.
2. Remove regulator and wind guard.
3. Remove cooking grids and heat plate.
4. Disconnect wire from igniter.
5. Remove burner.
6. Clean inlet of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip)
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
10. Reinstall burner. Reconnect igniter, wind guard, and regulator.
11. Replace heat plate and cooking grid
12. Perform leak test.

## Limited Warranty

Blue Rhino Global Sourcing, LLC ("Vendor") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. VENDOR ALSO DISCLAIMS AND ANY ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL NOT LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, LLC  
Winston-Salem, North Carolina USA  
(800) 762-1142

## Product Registration

For faster warranty service, please register your product immediately at [www.bluerhino.com](http://www.bluerhino.com) or call 1.800.762.1142.

## Troubleshooting

| Problem   | Possible Cause   | Prevention/Cure  |
|---|--|--|
| <b>Burner will not light with match</b>                                       | No gas flow.   | Check if LP gas tank is empty.   |
|   | Obstruction of gas flow.   | Clear burner.  |
|   | Spider webs or insect nest in burner tube.                       | Clean burner tube.   |
|   | Burner ports clogged or blocked.                                 | Clean burner ports.  |
| <b>Irregular flame pattern, flame does not run the full length of burner.</b> | Burner ports are clogged or blocked.                             | Clean burner ports.  |
| <b>Flame is yellow or orange</b>  | New burner may have residual manufacturing oils.                 | Burn grill for 15 minutes with the lid closed.   |
|   | Spider webs or insect nest in burner tube.                       | Clean burner tube.   |
|   | Food residue, grease or seasoning salt on burner.                | Clean burner.  |
| <b>Flame blow out</b>   | High or gusting winds.   | Turn front of grill to face wind or increase flame height.   |
|   | Low on LP Gas.   | Replace LP gas tank.   |
| <b>Flare-up</b>   | Grease buildup.  | Clean grill.   |
|   | Excess fat in meat.  | Trim fat from meat before grilling.  |
|   | Excessive cooking temperature.                                   | Adjust (lower) temperature accordingly.  |
| <b>Persistent grease fire.</b>  | Grease trapped by food buildup around burner system.             | Turn knobs to "LOCK OFF POSITION." Let fire burn out. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts. |
| <b>Flashback (fire in burner tube(s))</b>                                     | Burner and/or burner tube is blocked.                            | Clean burner and/or burner tube.   |
| <b>Inside of lid or cooking grid is peeling</b>                               | Baked on grease buildup has turned to carbon and is flaking off. | Clean thoroughly.  |

For more assistance please visit us online at [www.bluerhino.com](http://www.bluerhino.com) or call 1.800.762.1142 for immediate assistance.

**Contact 1.800.762.1142 for assistance. Do not return to place of purchase.**



Outdoor LP Gas Barbecue Grill Model No. HBT822WA

Parilla de gas propano para exteriores, modelo no. HBT822WA



| Problema   | Prevencción/medida correctiva  | Causa posible  |
|--|--|--|
| El quemador no se enciende con una cerilla.  | No hay flujo de gas.   | Obstrucción del flujo de gas.  |
| La llama es de color amarillo o naranja.   | Haga funcionar la parilla durante 15 minutos con la tapa quemaadora.             | Puede que el nuevo quemador tenga aceites residuales del proceso de fabricación. |
| Falta de uniformidad en la llama, la llama no cubre toda la longitud del quemador.                             | Limpie las boquas del quemador.  | Telarañas o nidos de insectos en el ventiluri.                                   |
| La llama se apaga.   | Viertos fuertes o racheados.   | Gire el frenete de la parilla de cara al viento o aumente la altura de la llama. |
| Fogonazo.  | Nivel de gas del tanque de propano bajo.   | Sustituya el tanque.   |
| La grasa provoca un fuego persistente.   | Carne con exceso de grasa.   | Retire la grasa de la carne antes de ponerla en la parilla.                      |
| Centelleos (hay fuego en el (los) tubo(s) del quemador).   | Grasa atascada por la acumulación de comida alrededor del sistema de quemadores. | Una vez se haya encendido la parilla, quite y limpie todos los piezas.           |
| El interior de la tapa o la parilla de cocción se está quemando; igual que cuando se pega la pintura.          | El quemador y/o el tubo del quemador están bloquedos.                            | El quemador y/o los tubos del quemador.  |
| Para ayudar más detallada, visite www.bluehino.com o llamarlos al 1.800.762.1142 para ayudarle inmediatamente. | La acumulación de grasa se ha convertido en carbono y se está desmenuzando.      | Limpie la completa mente.  |

## Resolución de problemas

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agregar leña o carbón de leña.

**A ADVERTENCIA:** Use siempre guantes de protección cuando quite

cenizas a superficies combustibles.

**A ADVERTENCIA:** Coloque la parrilla de madera que el viento no lleve

encendido instantáneo.

**A ADVERTENCIA:** NO use carbón de leña tratado con líquidos de

o con carbón de leña.

**A ADVERTENCIA:** Esta no es una parrilla de carbón de leña. Es una

parrilla de gas diseñada para dar al asado el sabor de asado con leña

con carbón de leña.

**A ADVERTENCIA:** La parrilla de carbón de leña tiene un efecto de

con este tema para obtener interesantes sugerencias.

reacciones con la coccién de asados a la parrilla o compresión de cocina relacionadas

10. Visite páginas de internet - tales como www.bluethin.com - vea programas de televisión

en un lugar fresco y seco.

9. Después de usarla deseche la parrilla se entera. Proteja las parrillas de

acumulación de residuos en la cocina, vacíe la bandeja de la grasa (si esta viene incluida), limpíe las

ligeras de aceite de cocina, deseche la parrilla se entera. Proteja las parrillas de

diseñado para el material de su parrilla. Use guantes de protección cada uso con un cepillo de calida

8. Limpie las parrillas de cocina y las rejillas después de cada uso con un cepillo de calida

para esta operación.

7. Recale el sabor de los alimento usando astillas de madera en cajas metálicas para humear

o bolsas de papel de aluminio. Siga las instrucciones del fabricante de las astillas de madera

de tenderos, y volteé el alimento solamente una vez durante el proceso de cocción.

6. Para evitar la perdida de jugos naturales, use tenacillas de mango largo o espátulas, en lugar

aluminio y coloque las bolsas en el nivel superior de cocina (reflexión de calefacción).

5. Coloque alimentos delicados tales como grasa y evita cocer a temperatura demasiada alta.

grasa (o remueve el acceso de grasa) y mantenga la parrilla limpia, use cortes de carne sin

4. Para reducir el encendido de la grasa, mantenga la parrilla limpia, use cortes de carne sin

cocina a las parrillas antes de encender la parrilla.

3. Para evitar que los alimento se peguen en las parrillas, aplique una capa de aceite de

aluminio.

2. Use la rejilla de cocción de arriba (reflexión de calefacción) para mantener calientes los

alimentos ya cocidos, pan tostado, o para cocer alimentos delicados en bolsas de papel de

aluminio.

1. Para sugerencias de seguridad visite: <http://www.fsis.usda.gov/Fact-Sheets/Barbecue/>

## una vida útil más larga de la parrilla

### Sugerencias para una mejor preparación de los alimentos Y

con cierre puesto). Remueve el tanque de gas propano y guarde en un lugar apropiado.

6. Giere la parrilla de control de la posición "OFF" (apagado) a la posición "LOCK OFF" (apagado

interno del alimento se haya alcanzado.

5. Con la tapa abierta o cerrada haga la cocción de mangos para colocar los alimentos hasta que la temperatura

2. Use la rejilla de cocción sobre los quemadores encendidos.

3. Use guantes de protección y tenacillas de mano grande para colocar los alimentos en las

parrillas de cocción sobre los quemadores encendidos.

2. Ciérre la tapa y haga un caleamiento previo de la parrilla en la graduación "HIGH" (alto).

1. Abra la tapa y encienda el quemador siguiendo las instrucciones de encendido.

## Cocción

unidad y hará que los olores se disipen.

(alto), con la tapa cerrada. Esto realizará una "limpieza por calor" en las piezas internas de la

primera vez, encendiendo la parrilla por lo menos por 15 minutos en la graduación "HIGH".

2. Remueve todo aceite de fabricación que encuentre en la unidad antes de usar la parrilla por

de la parrilla.

1. Verifique que todos los empalmes, etiquetas y envolturas de protección han sido removidos

## Uso por primera vez

2. Remueve el tanque de gas propano líquido y guarde en un lugar apropiado.

1. Giere la parrilla de control a la posición "LOCK OFF" (apagado) con cierre puesto).

## Apagado:

**A PRECAUCIÓN:** Si la llama del quemador se apaga durante el

funcionamiento, ciérre el gas ("OFF") inmediatamente y abra la tapa

después de encender el quemador observe si la llama ya asegurase de que todos los orificios

están encendidos que la otra de la llama corresponda a la del diagrama (vea Figura 7).

10. Despues de encender el quemador observe si la llama ya asegurase de que todos los orificios

quemadores con una cerilla.

**A IMPORTANTE:** Use siempre la vara de encendido que se incluye, cuando deseé encender los

cerillos al lado del quemador.

9. Giere la parrilla de control de la parrilla a la posición "LOW" (bajo) y acerque la llama de la

lámpara de la varilla de encendido del quemador (vea Figuras 5 y 6).

8. En caso de que el encendedor no encienda el quemador, use una cerilla encendida colocada

en la varilla de encendido del quemador para accionar el quemador.

Gane acceso a los quemadores para encenderlos los quemadores manualmente.

7-3/8 pulgadas (19 cm) de altura, desecharle, de 14,1 ó

16,4 onzas (465 g) (clínico DOT 39), de

esta parrilla ha sido diseñada para operar con un tanque

LIBRA (14,1 onzas o 16,4 onzas o sea 465 g)!

7. Si el quemador no se enciende en 5 segundos, procedimiento de encendido.

8. Desecha la parrilla del elemento de ignición varias veces para encender el quemador.

5. Giere la parrilla de control para situarla en la posición

"HIGH" (alto).

4. La parrilla tiene que estar en la posición "LOCK OFF"

(apagado) (vea la Figura 4).

3. Asegúrese de que no hay nada que obstruya el flujo

de aire en la unidad de gas. Arañas y otros insectos

de arena formar sus nidos dentro y detrás de la parrilla.

2. Abra la tapa. Si intenta encender el quemador

protección que todas las etiquetas, envolturas de la

tapadera. Protección que empalme han sido removidos de la

tapadera.

1. Verifique que todos los empalmes, etiquetas, envolturas de

la tapa y empaques han sido removidos de la

tapadera.

2. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Un tubo de quemador

de varios intentos, desmontar la tapa y desmontar

la tapa y empaques.

3. Asegúrese de que no hay nada que obstruya el flujo

de aire en la unidad de gas. Arañas y otros insectos

de arena formar sus nidos dentro y detrás de la parrilla.

4. Verifique que todos los empalmes, etiquetas, envolturas de

la tapa y empaques han sido removidos de la

tapadera.

5. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

6. Asegúrese de que la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

7. Si el quemador no se enciende en 5 segundos, procedimiento de encendido.

8. Desecha la parrilla del elemento de ignición varias veces para encender el quemador.

9. Giere la parrilla de control para situarla en la posición

"HIGH" (alto).

10. Despues de encender el quemador observe si la llama ya asegurase de que todos los orificios

quemadores con una cerilla.

11. Verifique que todos los empalmes, etiquetas, envolturas de la

tapadera y empaques han sido removidos de la

tapadera.

12. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

13. Asegúrese de que la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

14. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

15. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

16. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

17. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

18. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

19. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

de varios intentos, desmontar la tapa y empaques.

20. Apretar la tapa cerrada provoca una

obstrucción que provoca un incendio debajo del

quemador/tubo de ventilación. Una tapa de quemador

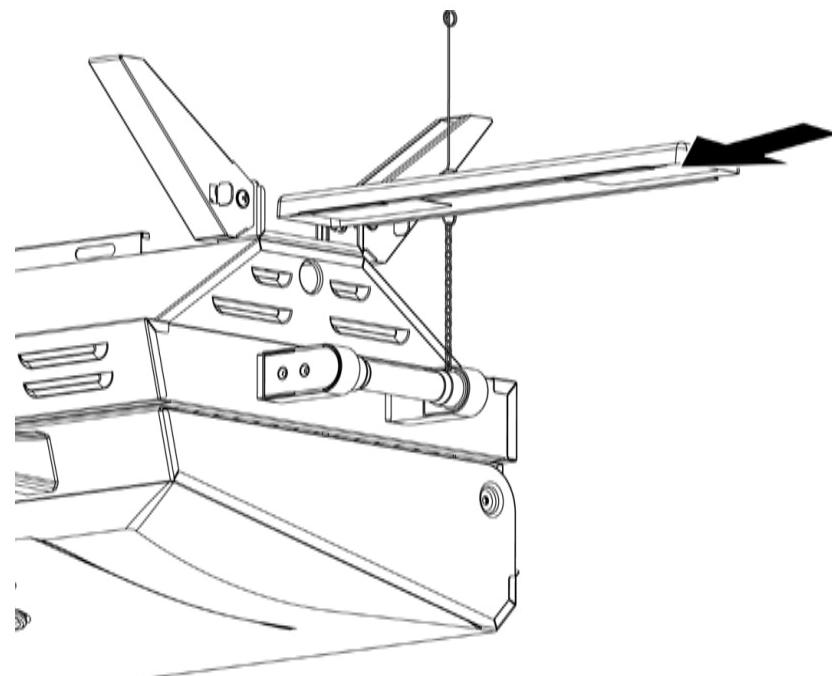
de varios intentos, desmontar la tapa y empaques.

21. Apretar la tapa cerrada provoca una



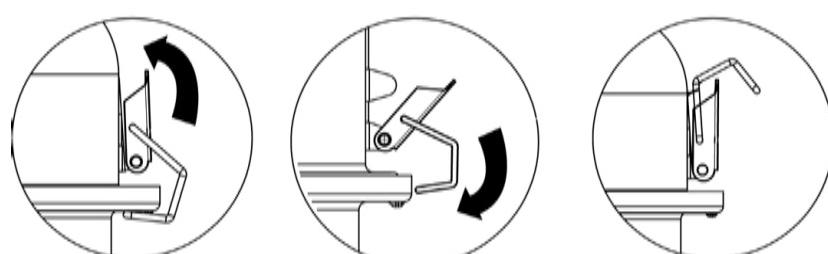
Abra el cierre de la tapa

12

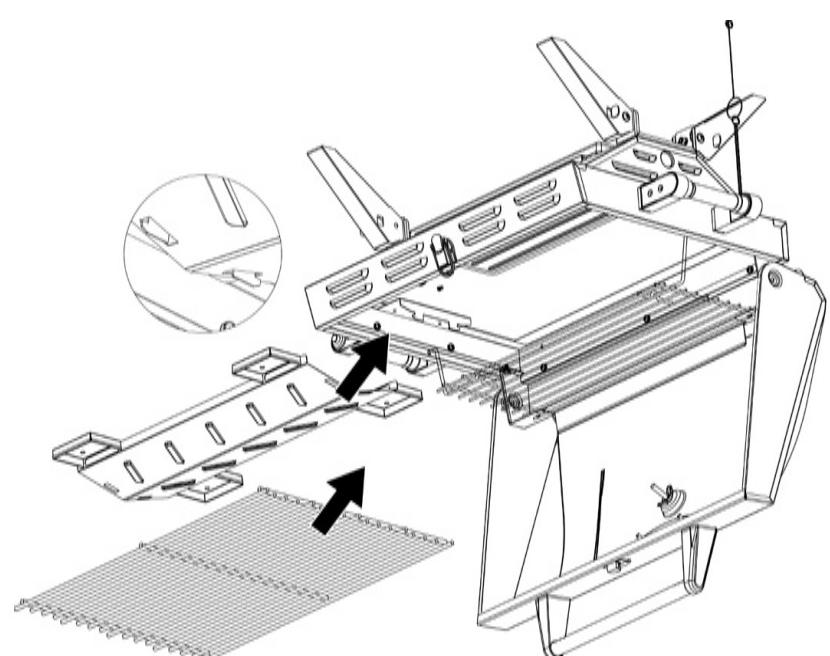


Inserte la bandeja para la grasa

11

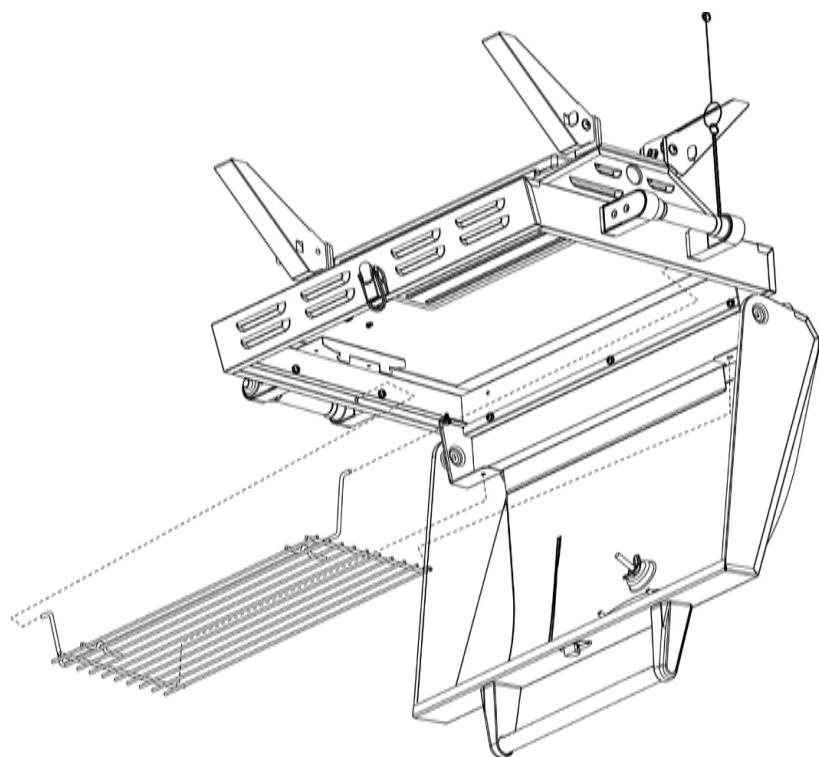


Cierre la tapa



Coloque la placa de calor dual y la parrilla de cocción

10



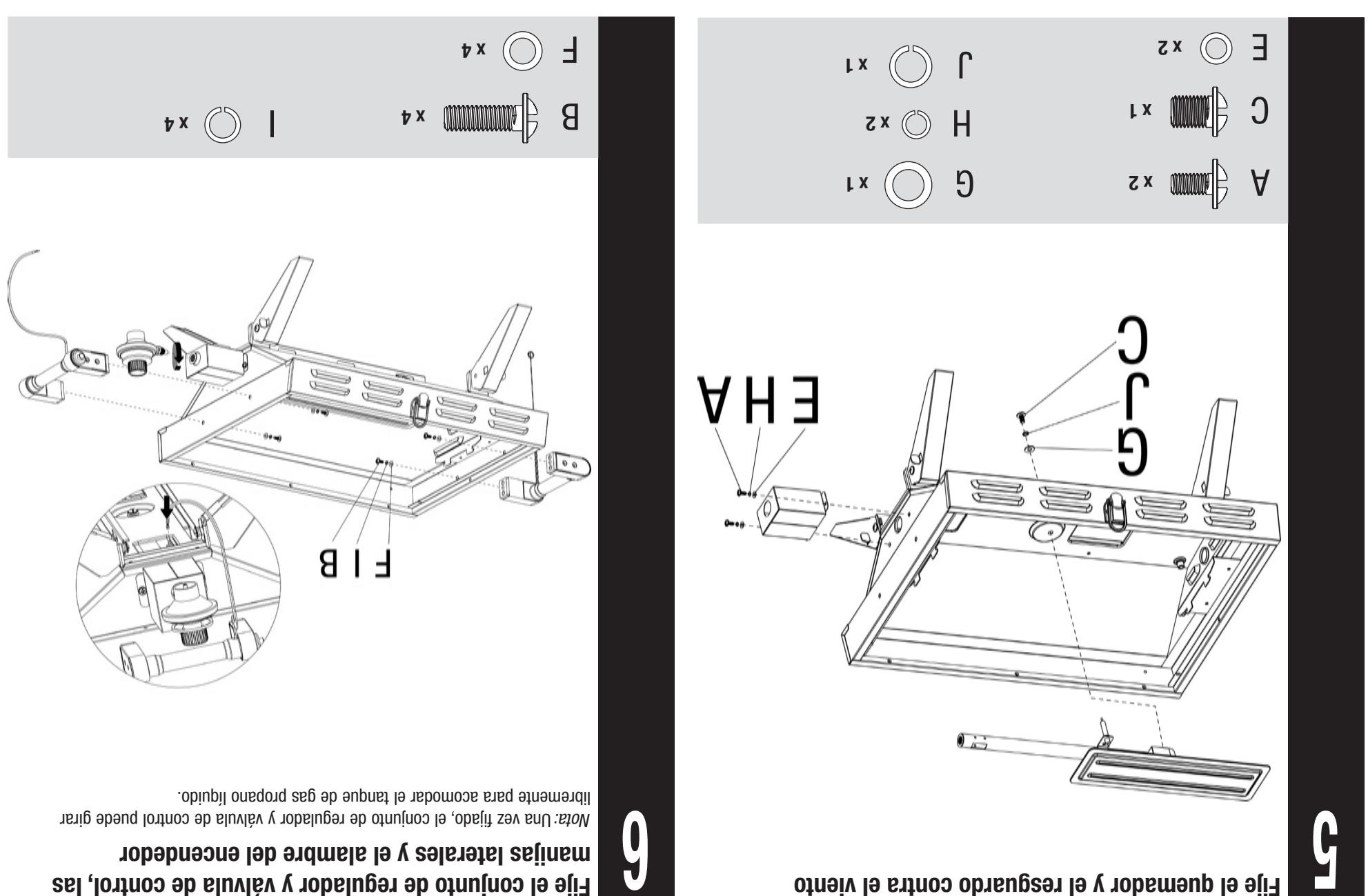
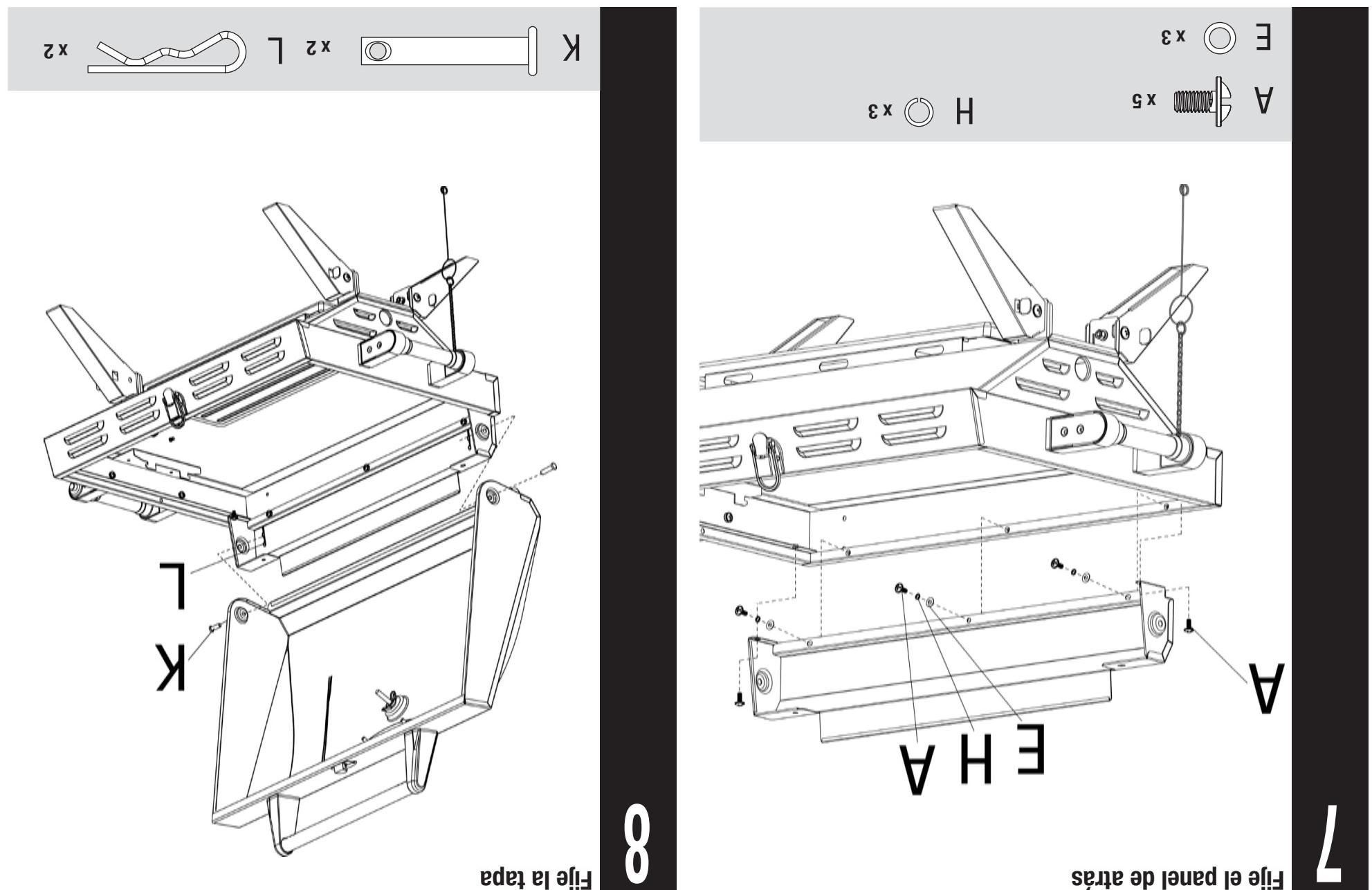
Coloque la rejilla de calentamiento

9

Instrucciones de armado (continuación)

Parrilla de gas propano para exteriores, modelo no. HBT822WA

**Uniflame** GOLD

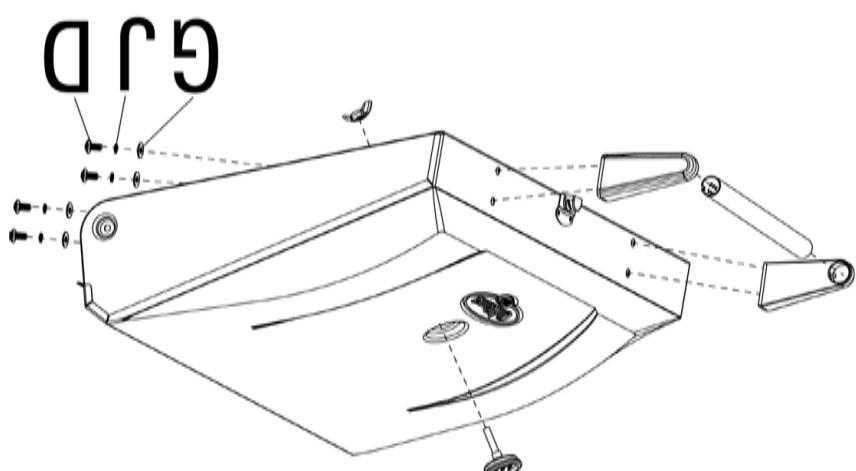


## NO DEVUELVA EL PRODUCTO AL LUGAR DE COMPRA.

Si necesita ayuda llame, sin cargo, al 1.800.762.1142. Por favor tenga a mano su manual y el número de serie de la unidad, para referencia.

## Instrucciones de armado

2



Para facilitar el armado:

- Evite la pérdida de componentes pedidos o elementos de ferretería, armando el producto en un lugar de piso plano sin adentruras ni hendijas.
- Despegue un área suficientemente grande para disponer todos los componentes y los elementos de ferretería.
- Cuando sea del caso, apriete a mano, en un principio, las conexiones de ferretería. Una vez que ha terminado el paso, apriete completamente todos los elementos de ferretería.
- Si gasta todos los pasos en el orden indicado para armar debidamente esta unidad.

Para terminar el armado de la unidad necesitará:

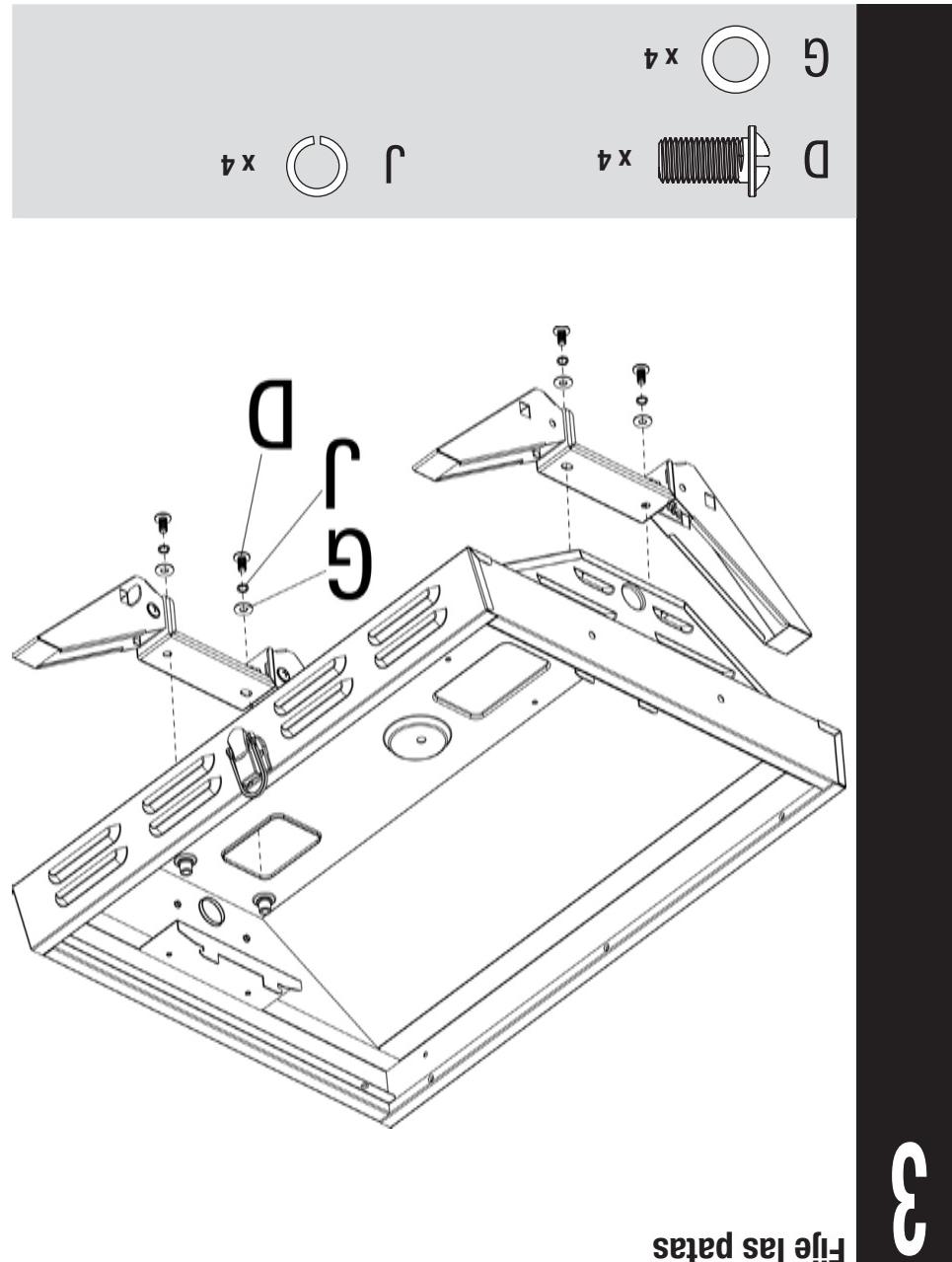
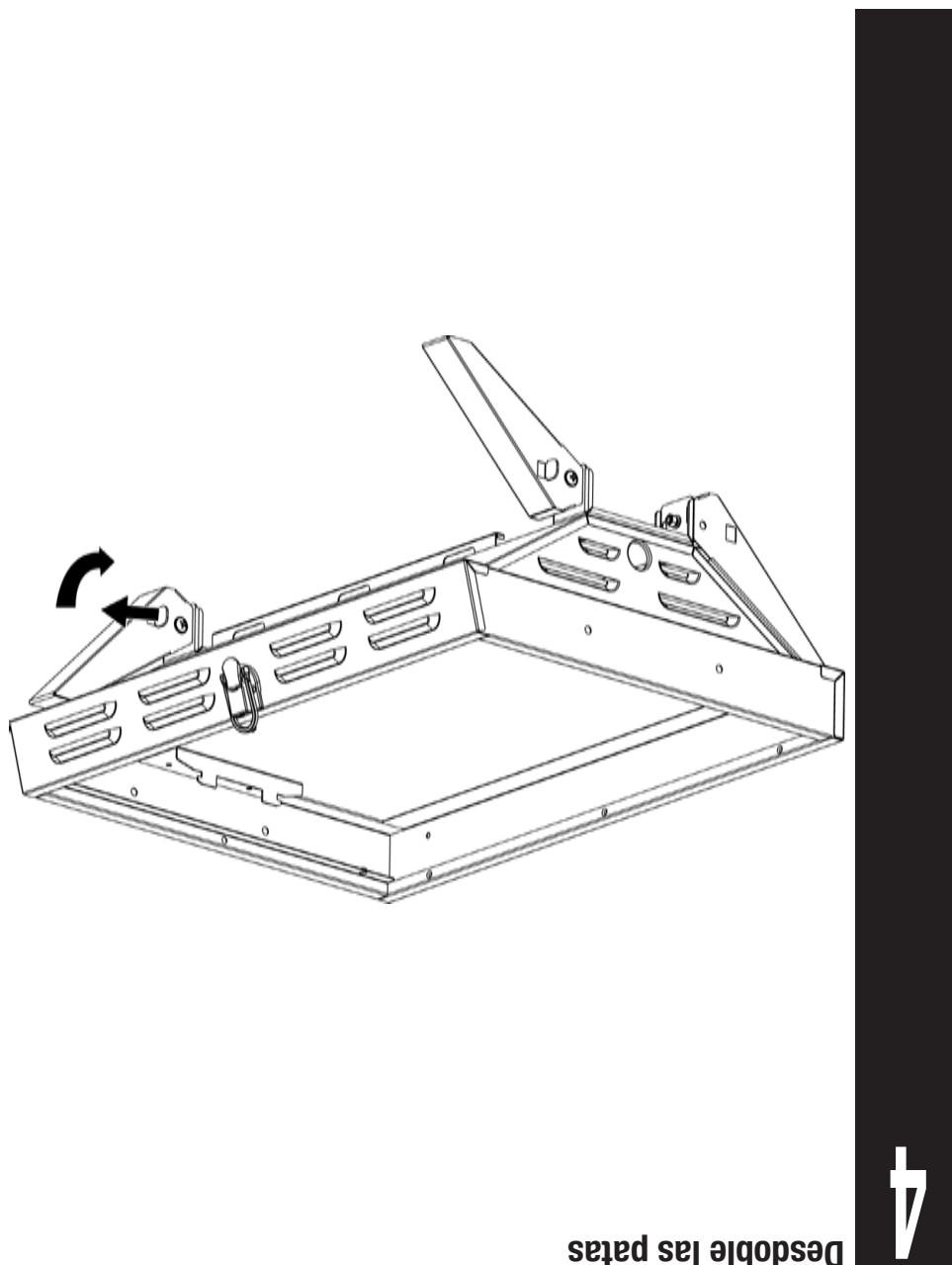
- (1) solución para detección de fugas. Las instrucciones sobre cómo preparar esta solución se encuentran en la sección "Instrucciones de operación".
- ((1) tanque de propano de 14,1 onzas o (1) tanque de 16,4 onzas (1 libra o 465 g)

Nota: Es importante que siga en forma apropiada todos los pasos

de armado de la parilla.

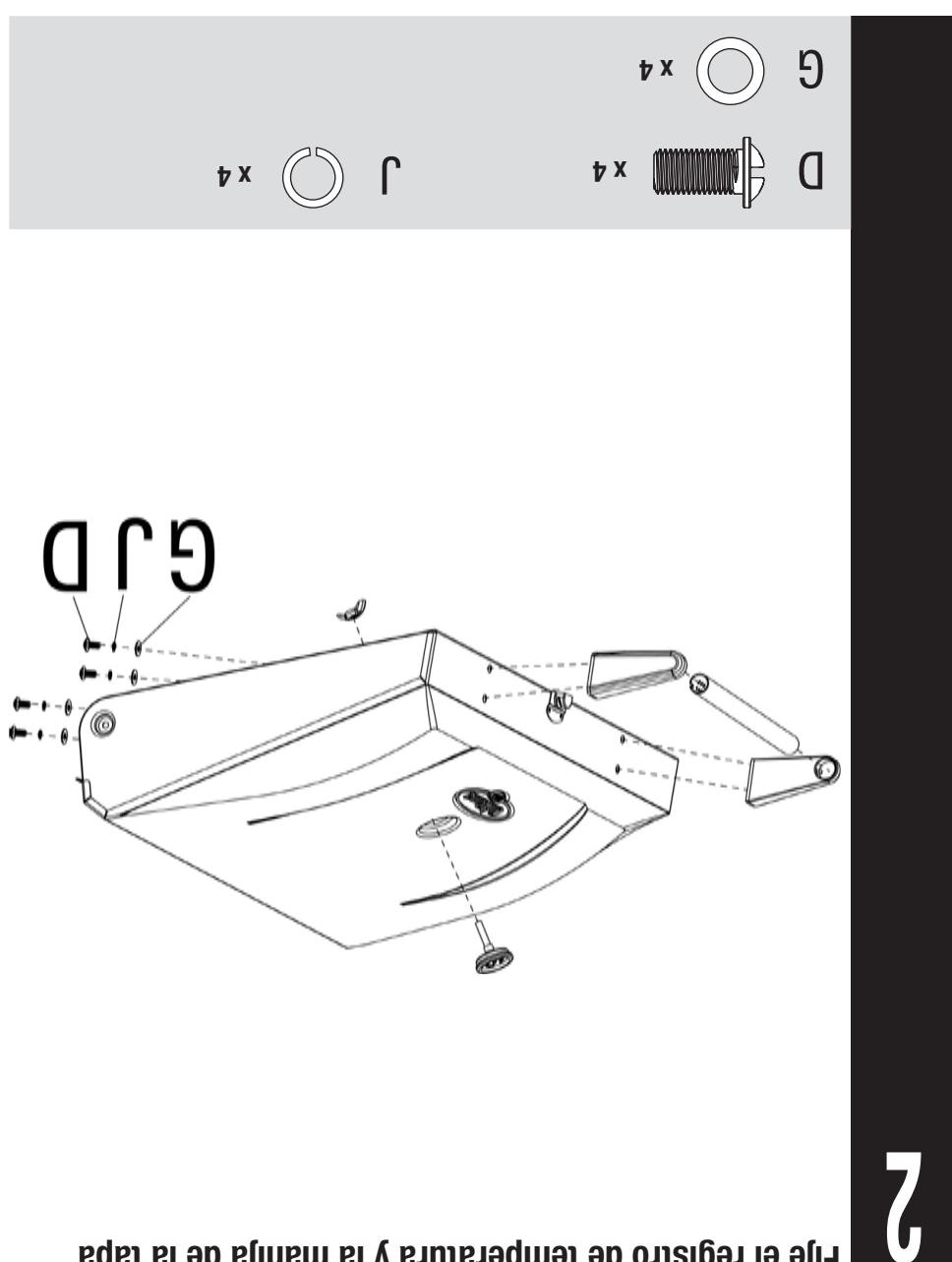
4

## Deshable las partes



3

## Fije las partes



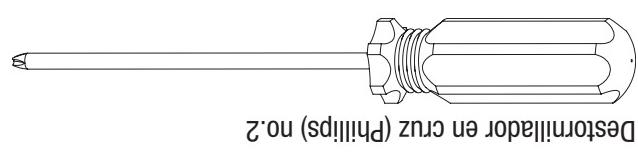
## Fije el registro de temperatura y la manija de la tapa

1

Parilla de gas propano para exteriores, modelo no. HBT822WA



### Herramientas necesarias para el armado (incluidas)



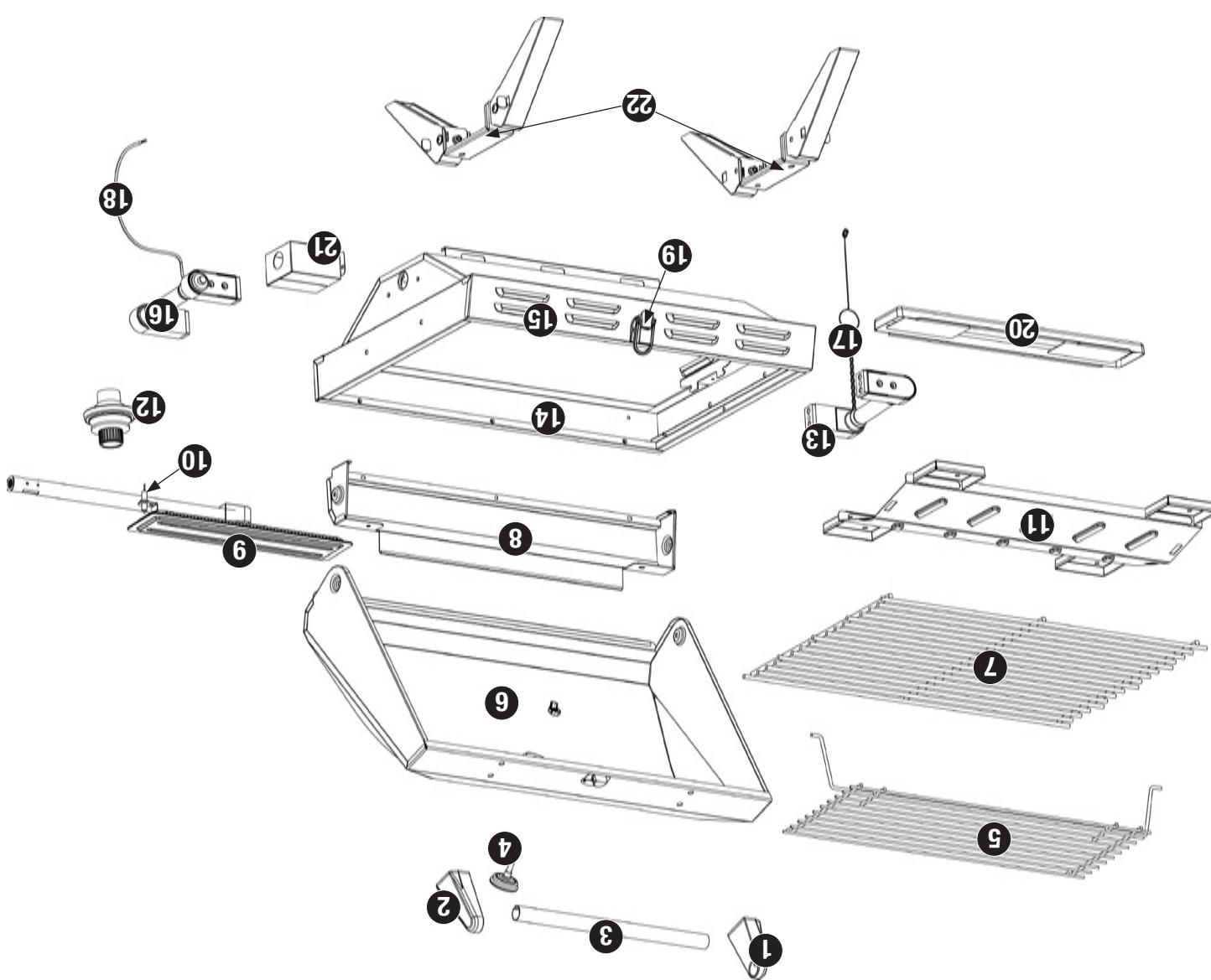
Destornillador en cruz (Phillips) no.2

### Elementos de ferretería

|   |                      |   |       |
|---|----------------------|---|-------|
| A | Tornillo             | Phillips de cabeza abombada, niquelado, M4x18 | 7 pzs |
| B | Tornillo             | Phillips de cabeza abombada, niquelado, M5x15 | 4 pzs |
| C | Tornillo             | Phillips de cabeza abombada, niquelado, M6x8  | 1 pzs |
| D | Tornillo             | Phillips de cabeza abombada, niquelado, M6x12 | 8 pzs |
| E | Arandela             | Acero, M4                                     | 5 pzs |
| F | Arandela             | Acero, M5                                     | 4 pzs |
| G | Arandela             | Acero, M6                                     | 9 pzs |
| H | Arandela             | Acero, M4                                     | 5 pzs |
| I | Arandela de cierre   | Acero, M5                                     | 4 pzs |
| J | Arandela de cierre   | Acero, M6                                     | 9 pzs |
| K | Perno de ojal        | Galvanizado, 06 x 15                          | 2 pzs |
| L | Pasador de horquilla | Acero, 01,4 x 30                              | 2 pzs |

|    |                                       |           |
|----|---------------------------------------|-----------|
| 22 | Pata (2)                              | 55-07-698 |
| 21 | Resguardo contra viento               | 55-07-717 |
| 20 | Bandeja para la grasa                 | 55-07-693 |
| 19 | Cierre                                | 55-07-728 |
| 18 | Alambre del encendido                 | 55-07-696 |
| 17 | Vara de encendido                     | 55-07-702 |
| 16 | Manguera derecha                      | 55-07-718 |
| 15 | Cuerpo de la Parrilla                 | 55-05-105 |
| 14 | Soporte de la placa de calor dual (2) | 55-07-695 |
| 13 | Manguera lateral de izquierda         | 55-07-697 |
| 12 | Regulador y válvula de control        | 55-14-986 |
| 11 | Placa de calor dual                   | 55-07-220 |
| 10 | Electrodo                             | 55-07-692 |
| 9  | Quemador                              | 55-07-689 |
| 8  | Panel de atrás                        | 55-08-106 |
| 7  | Parrilla de cocción                   | 55-08-103 |
| 6  | Tapa                                  | 55-07-699 |
| 5  | Rejilla de calentamiento              | 55-08-104 |
| 4  | Registro de temperatura               | 55-07-712 |
| 3  | Manguera de la tapa                   | 55-07-700 |
| 2  | Soporte de la manguera de la tapa     | 55-07-725 |
| 1  | Soporte de la manguera de la tapa     | 55-07-725 |

### Diagrama de explosión



### Lista de piezas

Si necesita ayuda llame al 1.800.762.1142. No venga al lugar de compra.

**ADVERJENGLIA** ARA SU SEGURIDAD  
gas propulsivo líquido de repuesto en un radio  
os) de este aparato.

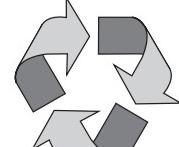
1. No guarde los tanques de gas propano líquido de repuesto en un radio inferior a 10 pies (3 metros) de este aparto.
  2. No guarde o use gasolina u otros líquidos o vapores inflamables a menos de 25 pies (7,6 m) de esta unidad o de cualquier otro aparto.
  3. Un tanque de propano líquido que no esté conectado para su uso no se debe almacenar cerca de este o cualquier otro aparto.

**Si huele a gas -**

1. Ciérre la entrada de gas al aparato.
2. Apague cualquier llama activa.
3. Abra la tapa.
4. Si el olor persiste, mantengase alejado del aparato y llame inmediatamente a su proveedor de gas o al departamento de bomberos.

**PARA SU SEGURIDAD**





Proposición 65 de California: La combustión del propano crea productos químicos considerados por el Estado de California como causantes de cáncer, malformaciones congénitas u otros daños reproductivos.

Si no existen códigos locales, use las normas siguientes: Código Nacional para Gas y Combustibles, ANSI Z223.1/NFPA 54, CAN/GA-B149.1, Código de Instalación de Propano y Gas Natural.

El uso e instalación de este producto ha de realizarla de acuerdo con los códigos locales.

Entregele este manual para futuras consultas. Si esta montando esta unidad para otra persona, conserve estas instrucciones para futuras consultas.

|   |   |
|---|---|
| 6 | Resolución de problemas                         |
| 8 | Garantía limitada                               |
| 8 | Registro del producto                           |
| 8 | Limpieza y cuidado                              |
| 8 | Uso del carbón de leña                          |
| 7 | Sugerenias                                      |
| 7 | Cocción   |
| 7 | Uso por primera vez                             |
| 7 | Apagado   |
| 7 | Encendido                                       |
| 7 | Comprobación si hay fugas                       |
| 7 | Instrucciones de operación                      |
| 4 | Instrucciones de armado                         |
| 3 | Diagrama de explosión y elementos de ferretería |
| 2 | Salvaguardias importantes                       |
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## Índice

### ADVERTENCIA

### ADVERTENCIA

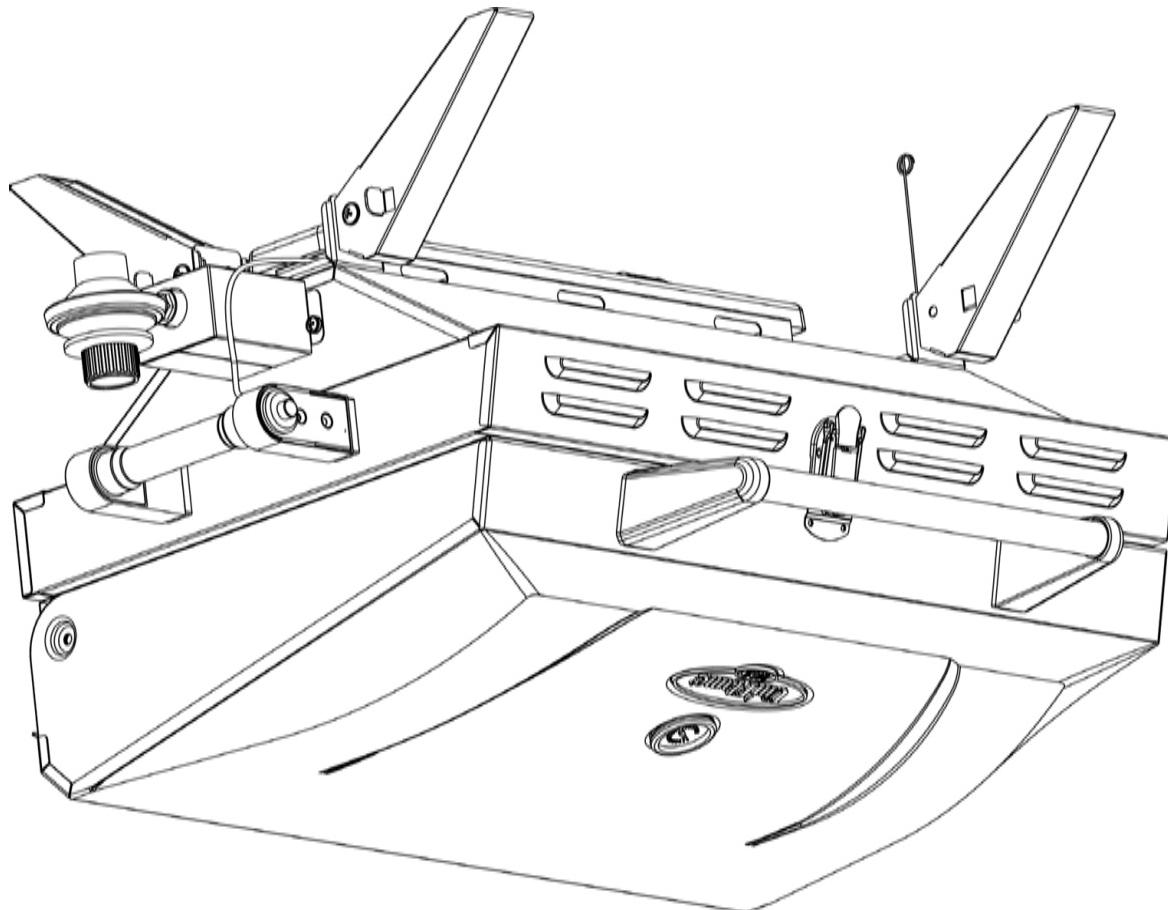
3. El no seguir estas instrucciones puede causar un incendio o una explosión, con lesiones personales y hasta accidentes fatales.

2. Lea atentamente las instrucciones de instalación, funcionamiento y mantenimiento del equipo antes de instalarlo, ponerlo en marcha o darle servicio.

1. Una instalación, ajuste, alteración, reparación causar lesiones o daños a la propiedad.

PARA SU SEGURIDAD:  
(Usea de calidad recinto)

PARA SU SEGURIDAD:  
Solamente para uso en exteriores



Modelo no. HBT822WA

# Parilla de gas propano para exteriores

## MANUAL DEL USUARIO

